

*Amendments to the Claims*

This listing of claims will replace all prior versions, and listings, of claims in the application.

18. (Currently amended) A method for tempering ~~at least one~~ a plurality of packaged product units in a treatment tank, the method comprising:

placing the plurality of ~~at least one~~ packaged product units in the treatment tank, wherein the treatment tank comprises an overflow trough located at an upper part of the treatment tank;

introducing an ice slurry comprising water and ice particles into the treatment tank to submerge the plurality of packaged product units; and

circulating the ice slurry in the treatment tank around the plurality of ~~at least one~~ packaged product units in order to cool the plurality of ~~at least one~~ packaged product units, wherein ~~[[the]]~~ an upper level of the ice slurry flows into the ~~present in an overflow trough, located at an upper part of the treatment tank~~ is pumped through a pipe connected to the overflow trough and injected back into the treatment tank through at least one injection nozzle with sufficient force so that the ice slurry exiting the at least one injection nozzle recirculates between the plurality of packaged product units.

19. (Previously presented) The method according to claim 18, wherein the ice slurry is 25 % ice particles and has a temperature of -2.5 degrees Celsius.

20. (Previously presented) The method according to claim 18, wherein there are at least three injection nozzles.

21. (Previously presented) The method according to claim 18, wherein the water is a saline brine in the form of a mixture of salt dissolved in fresh water comprising approximately 2% salt.

22. (Previously presented) The method according to claim 18, wherein the ice slurry comprises approximately 25% ice particles by weight, 2 % sodium chloride by weight and the remainder fresh water, whereby the sodium chloride allows for the temperature of the ice slurry to be approximately -2.5 degrees Celsius without the water freezing.

23. (Previously presented) The method according to claim 18, wherein when the temperature of the ice slurry reaches approximately 0.5 degrees Celsius, additional ice slurry is introduced into the treatment tank from a supply tank in which the ice slurry is prepared with an adequate ratio of ice particles from an ice machine.

24. (Previously presented) The method of claim 23, wherein the ice slurry is prepared in the supply tank to comprise from about 15% to about 25% ice particles and has a temperature from about -1 degrees Celsius to about -2 degrees Celsius.

25. (Previously presented) The method according to claim 23, wherein the ice slurry in the supply tank is kept in a condition which allows for pumping by stirring it with a paddle mechanism.

26. Cancelled.

27. Cancelled.

28. (Currently amended) The method according to claim 18, wherein the ~~at least one~~ plurality of packaged product units comprises ~~[[a]]~~ vacuum packed products.

29. (Currently amended) The method according to claim 28, wherein the vacuum packed products comprise ~~[[s]]~~ a food stuff.

30. (Currently amended) The method according to claim 18, wherein the plurality of ~~at least one~~ packaged product units is a plurality of vacuum packed products and the method further comprises the following sequential steps:

heating the plurality of vacuum packed products hanging side by side on a rack;

transporting the rack with the plurality of vacuum packed products to the treatment tank;

submerging the rack and the plurality of vacuum packed products in the treatment tank; and

cooling the plurality of vacuum packed products for a predetermined period of time.

31. (Previously presented) A system for tempering ~~at least one~~ a plurality of packaged product units utilizing an ice slurry comprising water and ice particles, the system comprising:

at least one treatment tank for submerging the ~~at least one~~ plurality of packaged product units, wherein the at least one treatment tank comprises an upper part with an overflow trough;

at least one injection nozzle;

a pipe connecting the overflow trough and the at least one injection nozzle; and

a pump associated with the pipe for pumping ice slurry present in the overflow trough through the pipe and injecting the ice slurry back into the at least one treatment tank through the least one injection nozzle with sufficient force so that the ice slurry exiting the at least one injection nozzle recirculates between the plurality of packaged product units ~~so as to circulate the ice slurry in the at least one treatment tank around the at least one packaged product unit~~ in order to cool the at least one packaged product unit.

32. (Previously presented) The system according to claim 31, further comprising:

a supply tank, in which the ice slurry is prepared, connected to the at least one treatment tank; and

means for circulating the ice slurry between the at least one treatment tank and the supply tank.

33. (Currently amended) The system according to claim 31, further comprising:

a transport organ for continual transport of the plurality of ~~at least one~~ packaged product units to the at least one treatment tank for cooling with suspension for a required period of time.

34. (Currently amended) The system according to claim 31, further comprising:

a rack on which the plurality of ~~at least one~~ packaged product units hangs while submerged in the at least one treatment tank.

35. (Previously presented) The method according to claim 18, wherein the at least one injection nozzle is positioned to inject the ice slurry present in the overflow trough horizontally into the treatment tank.

36. (Previously presented) The system according to claim 31, wherein the at least one injection nozzle is positioned to inject the ice slurry present in the overflow trough horizontally into the treatment tank.